



FOOD MENU

OPENS 12:00 PM - 1:00 AM

RESERVATION

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@minskrestobar

6th Floor, 212,13th Main, 1st Cross Rd, Next To Krishna Prakash
Apartment, Aicobo Nagar, BTM 1st Stage, Bengaluru,
Karnataka - 560029





Salads

WALDORF SALAD

A classic American Salad with apples, celery, lettuce & walnuts tossed in tart yoghurt

CLASSIC GRILLED CHICKEN

It features tender, juicy chicken breast that's been marinated and grilled to perfection, served atop a bed of crisp, fresh greens

RUSSIAN SALAD

This Russian signature salad of boiled potatoes, eggs, carrots, beans, peas and mayonnaise

GREEN SALAD

An assortment of fresh Indian vegetables served with a dip

HEALTHY SPROUT SALAD

A tasty load of proteins with sprouted mixed lentils, cucumber, garnished with coconut and pomegranate

Soups

CLASSIC TOMATO BASIL

This Classic Soup combines the sweet and tangy flavors of ripe tomatoes with the aromatic essence of fresh basil

TOM YUM SOUP

A spicy soup with punchy oriental flavours of lemon grass, galangal, lime and chili

LEMON CORIANDER SOUP

A refreshing and light soup that combines the zesty flavor of lemon with the aromatic essence of coriander



NON VEG



EGG



Bar Bites

PEANUT MASALA

A spicy and flavorful snack made from fried peanuts mixed with a blend of spices and veggies

SUNDAL

Black lentils and seasoned with a mix of Indian spices, curry leaves, cucumber and fresh coconut, served cold

PAPAD & CHIPS BASKET

A crunchy mix of potato & raw banana wafers, with spicy and plain papad

FRENCH FRIES (CLASSIC / PERI PERI)

The All-time favourite potato snack served in classic salted or Peri Peri flavours

NACHOS

Crunchy Tortilla chips seasoned with mexican spices and black bean, served with salsa and sour cream

CHICKEN POPCORN

Bite sized chicken nuggets fried in mixed masala batter and served with dips

KODI CHIPS

Thin sliced chicken fried in Indian masala batter and served with dips

PANEER POPCORN

Bites of Paneer fried in mixed masala batter and served with dips

ROASTED CORN RIBS

Fresh roasted corn ribs in choice of flavours - classic butter garlic / peri peri lime





Starter - Veg

PANEER TIKKA - TANDOORI / ACHARI

A popular vegetarian option with succulent pieces of Indian Cottage Cheese known for its smoky flavor and vibrant colors

LAHORI PANEER TIKKA

Lahori paneer tikka is a dish of tandoori paneer made with Lahori spices

ASIAN STYLE CHILLI PANEER

Crispy cubes of paneer are tossed with colorful bell peppers and onions in a tangy, spicy sauce that offers a perfect balance of sweet, savory, and heat

STUFFED PANEER ROLL

Minced veggies and dry fruit with Indian spices, rolled in thin sliced Paneer and roasted on a tawa

PANEER PAKODA

Soft paneer fingers fried in Indian batter, served with saucy dips

NAWABHI KUMBH

Succulent Mushrooms stuffed with nuts, paneer and Nawabhi masala, cooked in Tandoor

MUSHROOM SALT & PEPPER

Mushrooms Delicately battered and fried, then tossed with a flavorful mix of salt, black pepper and other aromatics

MUSHROOM CHEESE MELT

Mushrooms Delicately battered and fried, then tossed with a flavorful mix of salt, black pepper and other aromatics



NON VEG



EGG





Starter - Veg

BABY CORN SALT & PEPPER

Babycorn batter-fried to a golden crisp and then tossed with a simple blend of salt, black pepper, and aromatics

ATISHI ALOO

Tender baby potatoes are simmered in a fragrant blend of Indian spices creating and tossed on a tawa

HARABARA KABAB

A traditional Indian classic, a mixture of spinach, potatoes and green peas, along with a blend of Indian spices

VEG CRISPY

Veg Crispy is a popular Indo-Chinese dish that combines a variety of vegetables with a light batter, deep-fried and tossed in a savory, slightly spicy sauce

CRISPY CORN SALT & PEPPER

American Sweet corn kernels lightly battered and deep-fried to a crispy golden brown, then tossed with salt, black pepper, and other aromatic seasonings





Starter - Non Veg



CHICKEN SUKKA

A popular dry chicken dish, rich in spices and coconut, offering a robust and aromatic flavor

ANDHRA CHILLI CHICKEN

Andhra Chilli Chicken combines tender chicken pieces with a fiery chili-based sauce, creating a vibrant and savory dish that is a favorite among spice lovers

GUNTUR CHICKEN

Guntur Chicken is a spicy and aromatic dish, renowned for its fiery red chillies and robust flavors

GHEE ROAST CHICKEN

Chicken ghee roast is fiery red in colour, and has a tangy and spicy flavor with ghee and roasted spices

TAWA PEPPER CHICKEN

Tender chicken pieces sautéed with a bold blend of black pepper, aromatic garlic and ginger

ASIAN CHILLI CHICKEN

Tender pieces of chicken with a sauce made from asian spices, chillies and other aromatic ingredients

HUNAN CHICKEN

Shredded chicken juliennes batter fried and wok tossed in spicy hunan sauce

ORIENTAL KUNG PAO CHICKEN

With spicy, savory, and slightly sweet flavors, dry red chillies, and peanuts, and a hint of tangyness in oriental style



NON VEG



EGG





Starter - Non Veg



THAI BASIL CHICKEN

Succulent Pieces of chicken stir-fried with a generous amount of Thai basil, and a blend of aromatics in a savory sauce

ASIAN ORANGE CHICKEN

Crispy fried chicken pieces coated in a tangy, sweet, and slightly spicy orange-flavored sauce

LEMON CORIANDER CHICKEN

A delightful dish that combines the bright, zesty flavor of lemon with the fresh, aromatic notes of coriander

TANDOORI CHICKEN (HALF / FULL)

Tandoori Chicken is a quintessential Indian dish, renowned for its vibrant red color, smoky flavor, and succulent texture

DRUMS OF HEAVEN

Chicken drumettes batter fried and wok tossed in spicy schezwan & dark soy

MURGH TIKKA

A classic Tandoori dish featuring pieces of chicken marinated in a flavorful blend of spices and yogurt, then grilled or baked to perfection

BHOONA GHOST

Delicately cooked goat meat with spices, resulting in a dish with a rich, caramelized texture and concentrated flavors.

MUTTON PEPPER FRY

A popular Indian dish that combines tender pieces of mutton with a bold and spicy pepper-based seasoning. It's known for its rich, aromatic flavors and a touch of heat from freshly ground black pepper



NON VEG



EGG





Starter - Non Veg

MUTTON SHEEKH

Finely minced mutton, seasoned with a rich blend of traditional spices, with fresh herbs and cooked in Tandoor

FISH CHILLI

Dices of Fish that combines the flavors of Asian spices with the classic Indo-Chinese technique of stir-frying

AMRITSARI FISH FRY

Fish dices cooked in aromatic Indian spices and batter fried to give a sweet and tangy flavour

KASUNDI FISH TIKKA

Tender pieces of Basa cooked in tandoor with mustard spice

TANDOORI POMFRET

A delicious Indian dish made using marinated pomfret and cooked in a tandoori masala paste and then baked in clay oven

FISH KOLIWADA

This dish features fish marinated in a blend of spices and deep-fried to a crispy perfection

PRAWNS KOLIWADA

The prawns are marinated in a mixture of spices, then batter fried until golden brown and crispy.

TANDOORI PRAWNS

A classic Indian dish that features large prawns marinated with a mix of yogurt and spices, then cooked in a tandoor

PRAWNS CHILLI

Prawns Chilli is known for its bold flavors and a mix of sweet, savory, and spicy notes



NON VEG



EGG





Main course - Veg

VEG ZAFRANI

An assortment of Indian veggies with rich cashew and onion gravy

CORN CAPSICUM MASALA

Corn kernels and bell peppers cooked in succulent gravy

PANEER TIKKA MASALA

Tender cubes of paneer are marinated in a blend of yogurt, Indian spices, and Kashmiri red chili powder, lending them a smoky and tangy flavor

MUSHROOM MUTTER MASALA

Mushroom Mutter Masala combines paneer, mushrooms, and green peas in a rich, creamy and aromatic gravy

METHI MUTTER MALAI

A succulent gravy of rich cream, methi greens and fresh green peas

DAL MAKHNI

Whole black lentils and red kidney beans slow-cooked with butter, cream, and a blend of aromatic spices

DAL TADKA

Yellow Dal cooked with a mix of Indian spices, with a finishing touch of "tadka" of sizzling spices in hot ghee



NON VEG



EGG





Main course - Non Veg

MURGH KADAI PESHAWARI

Murgh Kadai Peshawari features chicken cooked with a variety of spices and tomatoes in a thick, aromatic sauce

MURGH TAK -A- TAK

Murgh Tak-a-Tak is a flavorful Indian dish known for its distinctive cooking technique and rich blend of spices

BUTTER CHICKEN MASALA

A highly popular Indian dish featuring tender chicken pieces in a rich and creamy tomato gravy

MUTTON ROGHAN JOSH

Tender pieces of mutton, slow-cooked in a flavorful blend of traditional Kashmiri spices, including fennel, cardamom, and cinnamon

CHICKEN THAI CURRY - RED

A Classic Thai dish by its spicy and aromatic red curry paste, creamy coconut base, and tender pieces of chicken, served with Asian Rice

CHICKEN THAI CURRY - GREEN

Green Thai Curry is a signature dish renowned for its vibrant green color, aromatic spices, and creamy coconut base, served with Asian Rice

SEAFOOD SCHEZWAN GRAVY

Assorted seafood cooked in a rich and fiery gravy, made with Schezwan sauce, garlic, ginger, and other aromatic ingredients

ASIAN CHILLI CHICKEN GRAVY

Tender pieces of chicken in a rich, spicy gravy made with a blend of chili sauce, soy sauce, and other aromatic ingredients



NON VEG



EGG





Pasta

Choice of Sauces - Arabiatta / Alfredo / Basil Pesto / Aglio Olio
Choice of Pasta - Penne, Fusilli, Sphagetti



Varieties of Rice, Noodles & Breads

LUCKNOWI DUM BIRYANI

Veg, Chicken & Mutton

FRIED RICE - SCHEZWAN

Veg, Egg & Chicken

BURNT GARLIC FRIED RICE

Veg, Egg & Chicken

NOODLES - HAKKA/SCHEZWAN

Veg, Egg & Chicken

CURD RICE

DAL KICHIDI

GARLIC NAAN

NAAN - PLAIN / BUTTER

KULCHA - PLAIN / BUTTER

STUFFED KULCHA

ROTI - PLAIN / BUTTER

LACHCHA PARATHA

 NON VEG  EGG



Desserts

IRISH COFFEE PUDDING

Soft bread pudding with coffee, condensed milk and irish cream liqueur, garnished with roasted nuts

STUFFED GULAB JAMUN FLAMBE

The quintessential Indian dessert stuffed with rich dry fruits and khova in rose syrup. Option of Brandy flambe extra

CHOICE OF ICE CREAMS - SINGLE / PLATTER



 NON VEG

 EGG

